GLUCOSE AND FRUCTOSE IN URINE

x 25

UV method for determination of D-glucose and D-fructose in urine

TEST SUMMARY

D-glucose, in presence of ATP, is transformed from Esochinase (EK) in glucose-6-phosphate, which at the same time is transformed into 6-phosphogluconate from G6P-DH with formation of NADPH. NADPH formed in this reaction causes an increase of absorbance at 340 nm.

D-fructose, in presence of ATP, is transformed from Esochinase (EK) in Fructose-6-phosphate. The Fructose-6-phosphate is transformed from Phospho-Gluco-Isomerase (PGI) in glucose-6-phosphate, that in its turn is transformed in 6-phosphogluconate from G6P-DH with formation of NADPH. NADPH formed in this reaction causes absorbance's increase at 340 nm.

SAMPLES

Fresh urine.

REAGENTS

Reagent A:	Good's buffers > 10 mM ATP > 2 mM pH 7.8
Reagent B:	NAD > 0.2 mM, pH 4.5.
Starter 1:	HK > 300 U/I; G6PDH > 700 U/I.
Starter 2:	PGI > 100 U/I.
Standard Glucose	Glucose 25 mg/dl.
Standard Fructose	Fructose 25 mg/dl.

MATERIAL REQUIRED BUT NOT SUPPLIED

Normal laboratory equipment. Spectrophotometer UV/VIS with thermostatation. Automatic Micropipette. Cuvette in optical glass or monouse in optical polystyrene. Physiologic solution.

PRECAUTIONS

Reagent may contain not reactive and conservative components. It is opportune to avoid contacts with the skin and do not swallow.

Perform the test according to the general "Good Laboratory Practice" (GLP) guidelines.

REAGENTS PREPARATION

Reagents, if not contaminated, are stable stored at 2-8°C until the expiration date indicated on the package.

Working Reagent preparation Mix 4 parts of Reagent A + 1 part of Reagent B (8 ml RA + 2 ml RB).

The working reagent is stable for 8 days at 2-8°C or 2 months at -20°C.

Freeze only one time. Do not repeat freezing. It's advisable to fractionate quantities to freeze in accordance with the number of daily tests.

Gently mix Starter 1 and Starter 2 before use to resuspend enzymes in solution.

SAMPLE PREPARATION

Centrifuge or filter turbid samples.

PROCEDURE

FROCEDORE				
Kind of analysis: Reading time: Wavelength: Temperature: Zero:	End Point 3, 10, 20 minutes 340 nm (334-365) 37°C Blank reagent			
Reagents	Blank	Standard glucose	Standard fructose	Sample
Working Reagent Distilled Water Standard glucose Standard fructose Sample	1000 μl 20 μl 	1000 μl 20 μl 	1000 μl 20 μl 	1000 μl 20 μl
Mix, wait for 3 minutes a to zero against blank.	nd measure	absorbance	e of solution	s (A ₀) bring
Starter 1	25 µl	25 µl	25 µl	25 µl
Mix, wait the end of the reaction (10 minutes) and measure the absorbance of solutions (A_1) bring to zero against blank.				
Starter 2	25 µl	25 µl	25 μl	25 µl
Mix, wait the end of the reaction (10 minutes) and measure the absorbance of solutions (A_2) bring to zero against blank.				

CALCULATION

Glucose (mg/dl)

 A_1 (sample) – A_0 (sample)

 A_1 (standard glucose) – A_0 (standard glucose)

Fructose (mg/dl)

A₂ (sample) - A₁ (sample)

x 25 A₂ (standard fructose) – A₁ (standard fructose)

EXPECTED VALUES

GLUCOSE Urine (fasting patients) Spontaneous Urine 24h urine	< 300 mg/dl < 500 mg/24h
FRUCTOSE	0 - 4 mg/dl

FRUCTOSE

Since the normal values depend on age, sex, diet, geographic area and other factors, each laboratory should establish its own normal values for this procedure.

NOTES

- If the results are incompatibles with clinical presentation, they have to be evaluated within a total clinical study.
- Only for IVD use.

CALIBRATION/QUALITY CONTROL

It is suggested to perform an internal quality control using control sera with well-know concentration of Fructose and Glucose.

WASTE DISPOSAL

Product is intended for professional laboratories. Waste products must be handled as per relevant security cards and local regulations.

TEST PERFORMANCE

Precision (glucose det	erminatio	n)	
Intra-assay (n = 10)	Media (mg/dl)	SD (mg/dl)	CV%
Sample 1	14.845	0.464	3.12
Sample 2	89.156	1.703	1.91
Inter appay (p. 10)	Media	SD	CV%
Inter-assay (n = 10)	(mg/dl)	(mg/dl)	61%
Sample 1	15.152	0.529	3.49
Sample 2	89.376	2.121	2.37

Methods comparison

(glucose determination) A comparison with an available commercial method gave following results on 25 samples compared:

Glucose / Fructose LTA = x Glucose competitor = y n = 25

v = 0.9863x + 0.0162 mg/dlr = 0.99312

Precision (fructose determination)

Intra-assay (n = 10)	Mean (mg/dl)	SD (mg/dl)	CV%
Sample 1	7.966	0.301	3.78
Sample 2	49.691	1.031	2.08
	Mean	SD	
Inter-assay (n = 10)	(mg/dl)	(mg/dl)	CV%
Inter-assay (n = 10) Sample 1			CV% 4.24

Methods comparison

(fructose determination)

A comparison with an available commercial method gave following results on 25 samples compared:

Glucose / Fructose LTA = x Fructose competitor = y n = 25

y = 0.9894x - 0.008 mg/dlr = 0,99659

Linearity

The method is linear up to 100 mg/dl (glucose + fructose)

PACKAGING

CODE CC01720	(100 TESTS)	
Reagent A	1 x 800 ml	(liquid)
Reagent B	1 x 20 ml	(liquid)
Starter 1	1 x 2.5 ml	(liquid)
Starter 2	1 x 2.5 ml	(liquid)
Standard glucose	1 x 5 ml	(liquid)
Standard fructose	1 x 5 ml	(liquid)
Starter 1 Starter 2 Standard glucose	1 x 2.5 ml 1 x 2.5 ml 1 x 5 ml	(liquid) (liquid) (liquid)

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SYMBOLS

IVD	Only for IVD use
LOT	Lot of manufacturing
REF	Code number
X	Storage temperature interval
\sum	Expiration date (year, month)
\wedge	Warning, read enclosed documents
ĺ	Read the directions
\$	Biological risk

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